

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (original): A method of curing and processing sliced poultry on a commercial scale, the method omitting the steps of injecting marinade solution into whole muscle parts and smokehouse treatment of the poultry, consisting essentially of the steps:

providing a chilled whole poultry part;

slicing the chilled part into individual slices, the slices being of such thickness so as to absorb fully a seasoning liquid solution;

immersing the individual slices into the seasoning liquid solution;

maintaining the individual slices in the seasoning solution for a time period sufficient for each slice to fully absorb the solution;

removing the individual slices from the solution;

transferring the slices to a means for heating; and

heating of the slices until the slices are fully cooked.

Claim 2 (new): The method of Claim 1, which includes chilling the whole poultry part to 25°F or less.

Claim 3 (new): The method of Claim 1, which includes slicing the chilled part so as to be able to absorb the seasoning liquid solution in less than 30 seconds.

Claim 4 (new): The method of Claim 1, which includes maintaining the individual slices in the seasoning solution for less than 60 seconds.

Claim 5 (new): A method of curing and processing a meat product on a commercial scale, the method omitting the steps of injecting marinade solution into whole muscle parts and smokehouse treatment of the poultry, consisting essentially of the steps:

slicing the meat product into individual slices, the slices being of such thickness so that a seasoning liquid solution can permeate across each slice in less than 30 seconds;

immersing the individual slices into the seasoning liquid solution;

maintaining the individual slices in the seasoning solution for a time period sufficient for the solution to permeate each slice;

removing the individual slices from the solution; and

cooking the slices.

Claim 6 (new): The method of Claim 5, which includes chilling the meat product prior to slicing the meat product.

Claim 7 (new): The method of Claim 5, which includes maintaining the individual slices in the seasoning solution for less than 60 seconds.

Claim 8 (new): The method of Claim 5, wherein the meat product is of a type selected from the group consisting of: chicken, turkey, duck, geese, beef and lean meat.

Claim 9 (new): The method of Claim 5, wherein cooking the slices includes conveying the slices along a heat conductive surfaces.

Claim 10 (new): The method of Claim 5, wherein cooking the slices includes fully cooking the slices.

Claim 11 (new): The method of Claim 5, wherein cooking the slices includes exposing the slices to rapid heating.

Claim 12 (new): A method of curing and processing a meat product on a commercial scale, the method omitting the steps of injecting marinade solution into whole muscle parts and smokehouse treatment of the poultry, consisting essentially of the steps:

slicing the meat product into individual slices, the slices being of such thickness so that a seasoning liquid solution can permeate across each slice;

immersing the individual slices into the seasoning liquid solution;

maintaining each individual slice in the seasoning solution for less than 60 seconds;

removing the individual slices from the solution; and

cooking the slices.

Claim 13 (new): The method of Claim 12, which includes setting a time period for immersion based on at least one factor selected from the group consisting of: porosity, moisture content and absorptive characteristics of the meat product.

Claim 14 (new): The method of Claim 12, wherein the meat product is of a type selected from the group consisting of: chicken, turkey, duck, geese, beef and lean meat.

Claim 15 (new): The method of Claim 12, which includes chilling the meat product prior to slicing the meat product.